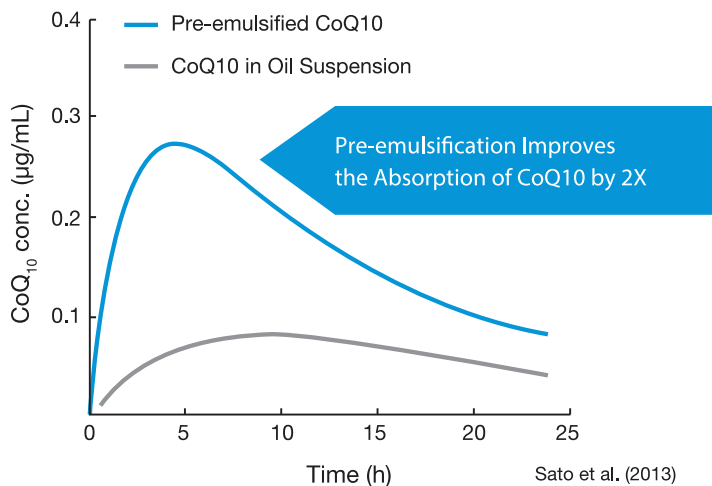


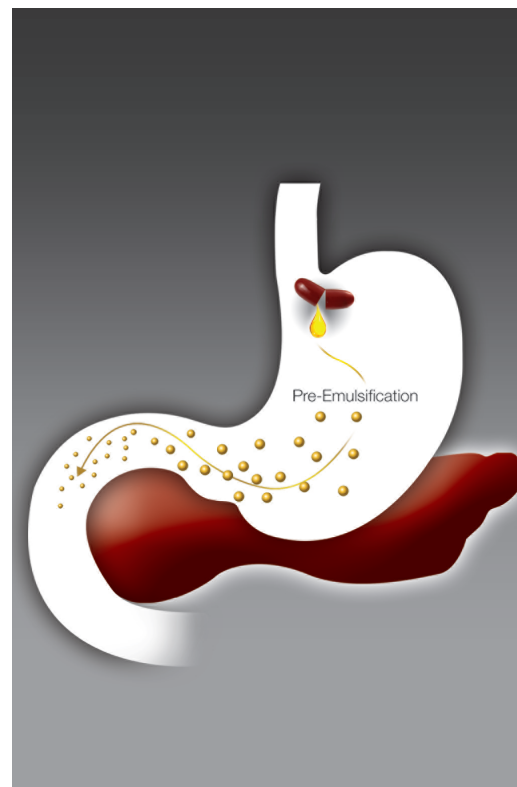
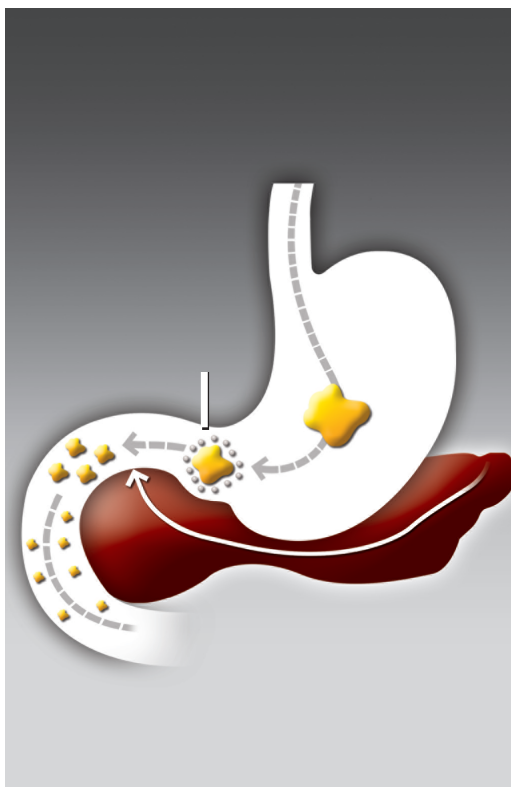
Hearty nutrition for a hearty life

Maintaining high Coenzyme Q10 (CoQ10) levels is key to sustaining vibrant health because it helps to generate energy for every cell, tissue and organ in the body.

Pre-emulsified Coenzyme Q10 for improved absorption



- Coenzyme Q10 is a fat-soluble compound, it requires food intake to improve absorption.
- Pre-emulsified form of coenzyme Q10 has been found to improve absorption without the need for food intake.
- An emulsifier works to dissolve oil-based compounds in water, which improves absorption (water-soluble).
- Study shown that pre-emulsified coenzyme Q10 was found to increase absorption by **2X** compared to oil suspension.⁴



References: 1. Kalen A, Appelkvist EL, Dallner G. Age-related changes in the lipid compositions of rat and human tissues. *Lipids* 1989. 2. Weber C, Bysted A, Holmer G. Coenzyme Q10 in the diet - daily intake and relative bioavailability. *Mol Aspects Med* 1997. 3. Littaru GP, Langsjoen P. Coenzyme Q10 and statins: biochemical and clinical implications. *Mitochondrion* 2007. 4. Sato Y, Mutoh H, Suzuki M, Takekuma Y, Iseki K, Sugawara M. (2013). Emulsification using highly hydrophilic surfactants improves the absorption of orally administered coenzyme Q10. *Biol Pharm Bull.* 36(12): 2012-7.